



Roasted Red Pepper Sauce

6 large Red Peppers
1 cup chopped Basil
1/2 cup Italian Dressing
1 cup Heavy Cream
Salt/Pepper to taste

This is a staple in our house and it's also a recipe that is a base from which you can experiment and put your own twist on it. This sauce is amazing as it goes well with everything from sausage to chicken to seafood.

My favorite Italian Dressing to use in this recipe is Good Seasons – but feel free to use any full flavored dressing.

If you've never roasted red peppers – don't panic – it's easy and there are few aromas more mouth watering than the aroma of roasting red peppers.

Roast the Red Peppers:

Place the red peppers under the broiler for about 15 minutes. Turn as the skins blacken. When fully blackened, transfer to a brown paper bag and close the bag until the peppers are cooled. Under running water, rub the blacked skins off.

In a blender or Food Processor:

Add all ingredient and blend until smooth.

Taste and adjust as needed.